GOLDAIR

Operating Instructions

Electric Frypan

Item: FEP310

General care and safety guide

Thank you for choosing a Goldair Electric Fry Pan. This Goldair appliance has been designed and manufactured to high standards of engineering and with proper use and care, as described in this leaflet, will give you years of useful service. Please read these instructions carefully and retain for future reference.

ALWAYS

✓ Always ensure hands are dry before handling the plug or the Electric Fry Pan.
✓ Always operate the Electric Fry Pan on a secure, dry, level surface.
✓ Always allow adequate air space above and on all sides for air circulation. Do not allow the Electric Fry Pan to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. Do not use under cupboards or curtains.
✓ Caution is required on surfaces where heat may cause a problem – an insulated pad is recommended.
✓ Always be sure to unplug from the socket when not in use and before cleaning.
✓ Always allow the Electric Fry Pan to cool before cleaning and storing.
✓ Carry out regular checks of the supply cord to ensure no damage is evident.
✓ Return the Electric Fry Pan after a malfunction, or if it has been damaged in any manner to an authorised electrician for examination, repair or adjustment as special purpose tools are required.
✓ Take care not to scratch the special coating of the Electric Fry Pan. Use a wooden or heat resistant plastic spatula.

CAUTION:

THE ELECTRIC FRYPAN GENERATES HEAT AND STEAM DURING USE. PROPER PRECAUTIONS MUST BE TAKEN TO PREVENT THE RISK OF BURNS, SCALDS, FIRES OR OTHER DAMAGE TO PERSONS.

THE CONNECTOR MUST BE REMOVED BEFORE THE APPLIANCE IS CLEANED AND THE APPLIANCE INLET MUST BE DRIED BEFORE THE APPLIANCE IS USED AGAIN.

THE ELECTRIC FRY PAN MUST ONLY BE USED WITH THE CONNECTOR PROVIDED

NEVER

✘ Never touch hot surfaces.
✘ Never use this appliance outdoors.
✘ Never use this appliance for any purpose other than its intended use. This appliance is for household use only or in similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments.

✘ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the Electric Fry Pan by a person responsible for their safety.
✘ Close supervision is necessary when the appliance is near children.
✘ Never leave the appliance unattended when in use.
✘ Never place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven.
✘ Exercise caution if using foodstuffs containing sugar or products containing jam or preserves, as the fillings may become very hot.
✘ Never immerse any part of the Electric Fry Pan, or cord set and plug in water or any other liquid to protect against electrical hazards.
✘ Never use harsh, abrasive or caustic cleaners to clean this appliance.
✘ Never operate the appliance with a damaged cord or plug, after it malfunctions, or if it has been damaged in any manner.
✘ The Electric Fry Pan is not intended to be operated by means of an external timer or separate remote-control system.

TECHNICAL SPECIFICATION

Item:	FEP310
Power Supply:	230-240VAC, 50Hz
Power:	1750W-1850W

Components

Remove the components from the plastic bag. Check to ensure all of the following parts are included:

1. Lid & Knob
2. Handle
3. Fry Pan
4. Temperature Control

Operating your frypan

FIRST TIME USE

Make sure the temperature control probe is not connected to the Fry Pan.
Clean the outside and bottom of the pan with a soft damp cloth.
Wash the lid in warm soapy water, rinse with clean water and dry.
You will need to "season" your Fry Pan before using. Refer to the second point in CARING FOR YOUR FRY PAN below.
After conditioning, your new Fry Pan is ready for use.

CARING FOR YOUR FRY PAN

It is important to look after the non-stick coating on your Fry Pan to ensure trouble free operation.
Using a non-stick surface allows you to cook without fats or oils.
Wash, rinse and dry both the pan and lid and "season" the cooking surface by applying a thin coat of oil to the base and sides and gently rubbing it in with a paper towel. Turn the control on full and allow to run for 2-3 minutes. If you are not planning on cooking anything, turn off the control and unplug the unit.
"Seasoning" should be performed approximately every four to six weeks.
Do not let the Fry Pan get too hot without either oil or food on the cooking surface as high temperatures can cause discoloration of the surface and will reduce the life of the non-stick surface.
Normally, a medium heat setting on your Fry Pan will give adequate heat for most of your cooking needs.
If high temperatures are required for your cooking needs, it is best to introduce the heat slowly by preheating the pan on a medium setting for a few minutes before turning the heat up further.
The use of plastic or wooden utensils will prolong the life of the non-stick coating. Metal utensils will damage the surface.
The non-stick coating is a non-toxic substance and if unintentionally ingested, will not cause harm.
To clean the non-stick surface, turn the temperature control to the "0" setting, switch the power off at the power outlet, unplug the cord and remove the temperature controller from the Fry Pan.

Operating your frypan, continued

CAUTION: the controller may be hot after use, in particular the metal probe, take care when removing it.
Let the Fry Pan cool before washing it. NEVER PUT COLD WATER INTO A HOT FRY PAN as this may cause the body to buckle.
Wash the non-stick surface, both inside and out in clean warm water and mild detergent after each use.
If you do not clean the Fry Pan after use, it will result in a build-up of food residue, making it difficult to clean later. The build up will also cause damage to the non-stick surface.
Do not use steel wool products or scouring pads on the non-stick surface.
To remove stubborn food residue, use a plastic mesh pad, or other available products stating they are safe to use on non-stick surfaces.
To clean the glass lid, wash it in warm soapy water, rinse with clean water and dry. Do not use steel wool or scouring pads on the lid.
Do not leave plastic or wooden utensils in the pan while it is hot.
Do not cut directly on the non-stick surface.
DO NOT place the appliance, controller or lid in the dishwasher.

NOTE:

If frying with oil, etc. use extreme caution. If the oil is over-heated, it may catch on fire. Should this occur, DO NOT try to extinguish the fire with water as this will spread the fire. Instead, cover the Fry Pan with the lid, or in more extreme cases, with a fire blanket, and the flames will extinguish.
This Electric Frying Pan IS NOT suitable for deep frying.
The controller marking "0" does not indicate "OFF". This only indicates the lowest setting of the controller.
The indicator light on the controller will turn on while the pan is heating and will turn off when the pan has reached the desired set temperature.
You will notice during cooking that the indicator light will turn on and off at different intervals which indicates the temperature setting is being maintained.

BROWNING

The amount of cooking oil used during cooking will depend on the fat content of the food being cooked.
Steaks should be browned/sealed for 1 minute each side on high, with the lid off.
After sealing continue cooking with the lid on at a medium temperature until the steaks are cooked to your liking.

ROASTING TIMES

Always brown the meat on a high heat before roasting or grilling as this locks in the juices.
Chicken: After browning, allow for 35 minutes roasting time per 500g.
Lamb: After browning, allow for 35 minutes roasting time per 500g.
Pork: After browning, allow for 40 minutes roasting time per 500g.
Beef: After browning, allow for 45 minutes roasting time per 500g.

PASTA AND RICE

Cooking Pasta: On the high setting bring to the boil 6 cups of water. Add 1 Tbsp of oil to the water to prevent the pasta from sticking together. Add 1 cup of pasta and boil as per the cooking instructions recommended on the pasta packaging. If the water boils too rapidly, reduce the heat. Drain the water when cooked.
Cooking Rice: On the high setting, bring 6 cups of water to the boil. Add 1 cup of rice and boil as per the cooking instructions on the packaging. Drain the water when cooked.
Note: Raw rice should be rinsed in cold water to remove excess starch.

GOLDAIR

SUPPORT AND TECHNICAL ADVICE

Goldair – New Zealand
Monday – Friday 8am-5pm
Phone +64 (0)9 917 4000
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Goldair – Australia
Monday – Friday 8am-5pm
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GOLDAIR

Two year warranty

Thank you for purchasing this Goldair product. Your product is warranted against faults and manufacture when used in normal domestic use for a period of **two years.** In non-domestic use Goldair limits the voluntary warranty to **three months.**

Goldair undertake to repair or replace this product at no charge if found to be defective due to a manufacturing fault during the warranty period.

This warranty excludes damage caused by misuse, neglect, shipping accident, incorrect installation, or work carried out by anyone other than a qualified electrical service technician.

PLEASE KEEP YOUR RECEIPT AS THIS WILL HELP VERIFY YOUR WARRANTY.

The benefits given to you by this warranty are in addition to other rights and remedies available to you under law in relation to the goods or services to which this warranty relates.

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

In New Zealand this warranty is additional to the conditions and guarantees of the Consumers Guarantee Act (1993).

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IMPORTANT: Please complete and retain this warranty card

2 YEAR WARRANTY

Name ..... Purchased from .....

Address ..... Date of purchase .....

..... Name of product .....

Suburb ..... Model no .....

Attach a copy of the purchase receipt to this warranty card

Due to continual design improvements, the product illustrated in this User Manual may differ slightly from the actual product.